

**Charcuterie & Cheese Plate**

**\$36**

*Meats*

Speck  
Prosciutto  
Bresaola

*Cheeses*

Fontina  
Aged Gouda  
Camembert

**Fresh Popcorn**  
**\$6**

Truffle  
or  
Rosemary & Sea Salt

**House Made Desserts**  
**\$10**

Ricotta Kisses  
  
Double Chocolate-Walnut Brownie  
  
Pecan Pie  
Lemon Souffle  
  
Sorbet:  
Coconut  
Raspberry

Vegan Coconut-Carrot-Ginger Soup	\$10
Crostini, Truffle-Honey Ricotta, Tomato-Olive Confit	\$14
Fried Calamari, Ginger Remoulade	\$14
Truffle Mac & Cheese, Seasoned Breadcrumbs	\$11
House Made Ravioli, Ricotta-Fontina-Sun Dried Tomato	\$15
House Made Potato Gnocchi, Duck Ragu, Fresh Ricotta	\$18
Cauliflower Fritters, Roasted Beet Aioli	\$12
P.E.I. Mussels, CHOICE OF:	\$18
<i>Coconut-Curry OR Spicy Prosciutto OR Roasted Garlic, White Wine</i>	
Salmon Tartare, Quinoa, Cucumber, Avocado, Ginger, Wasabi, Soy	\$15
Tuna Tartare, Wonton Crisp, Avocado Mousse, Spicy Soy Vinaigrette	\$19
Grass-Fed Beef Sliders, Carm. Onions, Piave Vecchio, Chipotle Mayo	\$15
Veggie Sliders, Chickpea, Quinoa, Rice, Mushroom, Corn, Red Pepper, Avocado Mousse, Lemon Oil Cole Slaw	\$14
Pulled Pork Sliders, Apple Cider Barbeque Sauce, Cole Slaw, Tempura Cherry Pepper Garnish	\$14
Crispy Artichokes, Cucumber, Tomato, Red Onion, Feta, Tzatziki	\$14
<b>Salads</b> (add Chicken \$10; Salmon \$12; Shrimp \$14; Steak \$18)	
Spinach Salad, Grapefruit, Feta Cheese, Almonds, Crispy Shallots, Lemon-Mustard Vinaigrette	\$13
Roasted Beet, Goat Cheese, Mixed Greens, Candied Nuts, Balsamic Glaze	\$13
Arugula, Fennel, Granny Smith Apple, Almonds, Bleu Cheese, Blood Orange Vinaigrette	\$13
Romaine Heart, Roasted Corn, Roasted Pepper, Avocado, Fried Shallots, Parmesan, Creamy Caesar	\$15
Baby Kale, Butternut Squash, Feta, Pumpkin Seeds, Crispy Root Vegetables, Passionfruit Vinaigrette	\$14
<b>Fish</b>	
House Made Fettuccini, Salmon, Shrimp, Sundried Tomatoes, Walnut-Basil-Pesto	\$32
Crispy Skin Branzino, Cauliflower Rice, Corn, Asparagus, Carrot-Red Pepper Coulis	\$32
Pan-Seared Salmon, Forbidden Black Thai Rice, Sautéed Kale, Coconut-Mustard Sauce	\$32
Sesame Crusted Tuna, Sticky Rice, Bok Choy, Shiitake Mushroom, Ginger-Ponzu	\$39
Lobster Paella, Saffron Risotto, Mussels, Calamari, Chicken, Spicy Prosciutto, Fresh Herb-Garlic-White Wine	\$36
<b>Meat</b>	
Cabernet-Braised Beef Short Ribs, Mashed Potato, Brussels Sprouts Leaves, Crispy Shallots	\$36
Pan-Seared Duck Breast, Roasted Butternut Squash Broccoli, Apple Cider-Raspberry Vinegar Reduction	\$36
Herb-Roasted Organic Chicken, Risotto Cake, Spinach, Cranberry-Red Wine Reduction	\$30
Grilled Berkshire Pork Chop, Sweet Potato Purée, Haricots Verts, Pineapple-Maple Glaze	\$32
12oz. Strip Steak, Steakhouse Fries, Asparagus, Rosemary Bordelaise	\$38